

# Champagne Masters

The most in-depth  
and up-to-date  
certification program  
on the wines of  
Champagne.



- ★ Advanced Course
- 🕒 150 Hours of Study
- 🖥️ Study Online
- 🏆 Earn your Champagne Masters Certification (CMC)



## The pinnacle in wine education, Wine Scholar Guild presents the Champagne Masters Program.

This program was created for the most passionate wine enthusiasts and professionals, offering a comprehensive deep dive into the exquisite landscape and extraordinary winemaking process of Champagne.

The program features interviews, recorded sessions and live online classes with world-renowned Champagne producers and industry insiders. The course culminates with a final online exam and your WSG Champagne Masters (CMC) designation, elevating your expertise and catapulting you to the forefront of Champagne wine mastery.

### ABOUT WSG

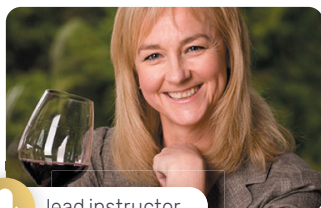
-  **10,000** Graduates
-  **150** Expert Educators
-  **130** Course Providers
-  **35** Countries
-  **6,500** Community Members







This fully online program is led by industry-acclaimed experts and educators, including:



lead instructor

### Sharon McLean

French Programs Director at WSG; Certified Sommelier and WSET Diploma graduate with top marks in Canada (2009); educator, wine writer, and judge based on Vancouver Island.



### Essi Avellan MW

Author of *Essi Avellan's Champagne* (2017) and *Matka Champagne* (2010); co-author of *Christie's World Encyclopedia of Champagne and Sparkling Wine* (3rd and 4th edition); co-author of *On Champagne – A Tapestry of Tales to Celebrate the Greatest Sparkling Wine of All* (2022)



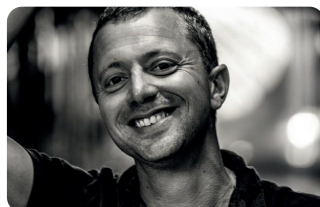
### Steve Charters MW

Professor of Wine Marketing at the School of Wine & Spirits Business at Burgundy School of Business (BSB); author of *Wine and Society: The Social and Cultural Context of a Drink* (2006); contributor to *The Oxford Companion to Wine* (2006)



### Peter Liem

Author of the award-winning book *Champagne* (2017) and *ChampagneGuide.net*, an award-winning online guide to the wines and producers of Champagne



### Cédric Moussé

Fourth-generation winemaker at his family's Champagne estate, Moussé & Fils, which has been producing wines in the Vallée de la Marne since 1923



### Andrew Jefford

Academic Advisor to Wine Scholar Guild and author of *The New France* (2002), *Whisky Island* (2005), *Andrew Jefford's Wine Course* (2008) and *Drinking with the Valkyries: Writings on Wine* (2022)



### Charles Curtis MW

Founder of *WineAlpha*, full-service wine consultancy; regular columnist for *La Revue du Vin de France*, Chinese edition and author of *The Original Grand Crus of Burgundy* (2014)



### Jean-Baptiste Lecaillon

Chef de Cave, Champagne Louis Roederer

#### MONTHLY FOCUS TOPICS INCLUDE:

**MONTAGNE DE REIMS &  
VALLÉE DE REIMS  
VALLÉE DE LA MARNE  
CÔTE DES BLANCS  
CÔTE DES BAR**



# Why choose WSG Masters?

- ✓ Gain specialized, advanced-level knowledge, from a course endorsed by industry experts and top wine professionals.
- ✓ Engage with unsurpassed, rich, multimedia content including interviews and recorded sessions with authorities in the wine industry.
- ✓ Earn a globally recognized certification to enhance your professional profile, résumé or CV and network with like-minded individuals through our global student community.
- ✓ The course culminates with a final exam and your WSG Champagne Masters (CMC) designation, elevating your expertise and catapulting you to the forefront of Champagne wine mastery.

## WHO IS THE CHAMPAGNE MASTERS PROGRAM FOR?

**Wine professionals** including sommeliers, food & beverage directors, servers, wine educators, distributor representatives and importers looking to enhance their expertise in Champagne's appellations.

**Enthusiasts of Champagne** seeking a comprehensive education in viticulture, winemaking, history and the unique people behind this renowned wine region.

**Individuals** who want to speak confidently and with authority, providing exceptional service and guidance on the region, wine styles and notable producers of Champagne.

## BY THE END OF THE COURSE SUCCESSFUL CANDIDATES WILL BE ABLE TO

**Analyze and identify** Champagne's diverse regions, vineyards, *terroirs* and vintages

**Understand and analyze** the complexities that contribute to the unique profile of each wine style and sub-region

**Understand and analyze** the influence of climate, geography, topography and *terroir*, as well as viticultural and winemaking practices in Champagne

**Analyze** the influence and significance of history on the evolution of Champagne wines

**Advocate** for the appreciation of Champagne's unique heritage and wines within the global wine market



# How is the curriculum presented?

The Champagne Masters program is available in an online study format allowing you the flexibility to create a study plan that best suits your schedule.

The online classroom contains all the information you need including detailed reading assignments and pre-recorded sessions from an incredible panel of educators and experts. Interviews with leading Champagne specialists provide an insider's look into the region.

All materials are provided on-demand. To keep you on track, there are monthly live focus sessions to review and highlight key lessons.

## FOCUS TOPICS INCLUDE:

- ✓ Viticultural history
- ✓ Geology, topography soils and climate
- ✓ Grapes and the vine
- ✓ Grape growing practices and winemaking practices
- ✓ Vintages
- ✓ All appellations and sub-regions
- ✓ Wine trade, Champagne statistics and industry trends
- ✓ The business & marketing of Champagne

The program features a series of recordings that explore and compare different the winemaking techniques that shape the final wine style. Students are encouraged to taste along with the educator; however, there is no tasting component to the exam. Students are encouraged to work their way through the guided Champagne tastings to gain a 360-degree view of the course materials.

## Are there any pre-requisites?

A foundational understanding of wine is necessary to maximize course content and learning. Successful completion of the WSG French Wine Scholar® certification is highly encouraged, but not compulsory. Enthusiasm for Champagne wines is essential.





## What's included?

From an in-depth study manual, live classes and on-demand videos, every aspect is thoughtfully designed for a flexible and comprehensive learning experience.

### STUDY GUIDE

Shipped to your address, the beautifully designed study guide contains content-rich material, photography, maps, illustrations and infographics covering all the information you need to know on the region, wine styles and producers of champagne. Immediate access to the digital e-book is provided upon registration.

### RECORDED SESSIONS

60 recorded lectures on the history, geology, viticulture and winemaking practices of Champagne are provided. Shorter video segments are featured to minimize screen time and maximize content retention.

### FINAL EXAM

Online, proctored exam to be scheduled within one year of the course start date.

### VIDEO INTERVIEWS

A series of video interviews, conducted by Andrew Jefford, with Dr. Yves Tesson, Cédric Moussé and Jean-Baptiste Lecaillon, some of the most admired experts of the region.

### LIVE CLASSES & STUDENT COMMUNITY

Join live monthly sessions with your lead instructor. Classes are always recorded for on-demand replay in case you can't join live. You can also discuss the course content with your instructor and fellow students anytime on the community forum.

### CERTIFICATE

Upon successful completion of the exam, receive your coveted Champagne Masters Certificate and CMC post-nominal. Completion of the program confers upon you advanced-level proficiency in the wines and region of Champagne. Add this reputed credential to your professional profile, résumé or CV.



## How much study time is recommended?

This certification has a minimum requirement of 150 hours of study time, including approximately 15 hours spent reviewing pre-recorded video lectures.

The number of total hours you spend will vary greatly based on your previous wine knowledge.



## How is the exam structured?

The exam consists of three separate sections:

**1. One section of 50 multiple-choice questions**  
(worth 1 point each)

**2. Four short-answer essay questions**  
(worth 40 points total)

**3. Map identification exercises**  
(worth 10 points total)

Passing score is 75/100. There is no wine tasting component to the exam.

Have more questions? Check out our **Exams FAQ** for more details.

 **PRICE - \$995**

[Register Now](#)

[See Online Schedule](#)

Have a different question? Feel free to **contact us**.